



PEKING DUCK SALAD

Difficulty: Easy
Serves: 2
Prep: 15 minutes
Cooking: 10-15 minutes



INGREDIENTS

Duck

- 2 Luv-a-Duck Peking Duck Breasts, reserve extra sauce

Sesame Dressing

- 2 tbsp rice wine vinegar
- ¼ cup hoisin sauce
- 3 tbsp sesame oil
- 2 tbsp light soy sauce

Salad

- 100gm mixed salad leaves
- 50gm wombok cabbage, finely sliced
- 3 baby cucumbers, shaved into ribbons
- 3 radishes, thinly sliced
- 1 small red onion, finely sliced
- 50gm roasted peanuts, roughly chopped

METHOD

1. Cook the Luv-a-Duck Peking Breasts per your choice of packet instructions. Reserve the remaining heated sauce from the packet. Set the breasts aside to cool slightly then slice.
2. To make the dressing, place all dressing ingredients into a bowl and whisk to combine.
3. To serve, divide the mixed leaves onto serving plates, top with cucumbers, radish and red onions. Top with the sliced duck breast and a bit of the remaining sauce. Garnish with chopped peanuts and a drizzle of dressing.

CHEF'S TIPS

Use any of your favourite fresh salad ingredients to create your own fresh flavours.

If you are in a hurry, this salad goes great with any of your favourite store bought Asian dressings.